



IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

ATTY.'S DOCKET: KATO=15

In re Application of:

Yukihisa KATO, et al.

Appln. No.: 09/144,851

Filed: September 1, 1998

For: FRUIT VINEGAR FROM RAW
MATERIAL...

) Art Unit: 1761

) Examiner: C. SHERRER

) Confirmation No. 5275

) Washington, D.C.

) August 14, 2001

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TC 1700

SUPPLEMENTAL AMENDMENT

Honorable Commissioner for Patents
Washington, D.C. 20231

Supplemental to the Amendment filed June 20, 2001, please
enter the following Supplemental Amendment:

IN THE CLAIMS

Please amend claim 21 as follows:

Sub I1
21. (Twice Amended) A method for producing a fruit
vinegar comprising subjecting to acetic acid fermentation by acetic
acid bacteria in the presence of ethanol one member selected from
the group consisting of (a) and (b), wherein

(a) is at least one member selected from the group
consisting of lemon juice, lime juice, yuzu juice, kabosu juice,
sudachi juice, and shii kuwasa juice, wherein said at least one
member represents one member or a mixture of plural members and has
a pH value of 3.0 or more; wherein said at least one member is

(1) juice having naturally said pH value of 3.0 or more;

(2) juice having said pH value of 3.0 or more adjusted,
not by addition of an agent to neutralize citric acid but by
reducing citric acid content, or